

Mirta's Recipes

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Marinated Yucca

Diet: **Vegetarian**

Nationality: **Cuban**

Occasion: **Any**

Preparation time: **30**

Preparation type: **Pressure cooker**

Ingredients:

yuca (2 lb freeze), garlic cloves (3), onions (1 medium), lemon juice (3 tbs.), vegetable oil (3 tbs.), salt (1 1/2 tsp.), Bacon (5 slices),

Preparation mode:

In a pan boil 3 cups water with salt, when it is hot add yucca and cook until tender, about 1 hour,(in a pressure cooker reduce water at 2 cups and cook for 20 minutes).

Meanwhile, cut the bacon in little pieces and saute in a skillet with 2 tablespoon oil until crispy, take bacon out of the skillet. In the same oil saute crushed garlic and onion slices.

When the yucca is done, drain and put it in a serving plate. Put over it lemon juice and the marinade. Sprinkle with crispy bacon.